



JW MARRIOTT  
HOUSTON BY THE GALLERIA

EVENTS by JW

## INSPIRED SPACES. MINDFUL MEETINGS.

At JW Marriott Houston by The Galleria, we orchestrate a meeting experience that is both seamless and memorable while allowing your group to indulge in the ultimate luxury – a quietly powerful success story. Every detail is attended to with a sense of purpose, and every need is met with care and precision.





BREAKFAST



# BREAKFAST



## BUFFETS

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### CONTINENTAL BREAKFAST | 36

Orange, Cranberry & Grapefruit Juices

Market Style Seasonal Sliced Fruit

Breakfast Cereals With Whole, 2% & Skim Milk

Muffins, Croissants, Bagels, Coffee Cakes, Blueberry Cinnamon Scones

Assorted Marmalades, Jams & Cream Cheese

### GRIFFIN CONTINENTAL | 38

Orange, Cranberry & Grapefruit Juices

Market Style Seasonal Sliced Fruit

Assorted Individual Yogurts

Steel Cut Oatmeal, Dried Fruits, Brown Sugar

Muffins, Croissants, Bagels, Coffee Cakes, Blueberry Cinnamon Scones

Assorted Marmalades, Jams & Cream Cheese

### JW CONTINENTAL | 41

Orange, Cranberry & Grapefruit Juices

Market Style Seasonal Sliced Fruit

Assorted Individual Yogurts

Breakfast Cereals With Whole, 2% & Skim Milk

Steel Cut Oatmeal, Dried Fruits, Brown Sugar

Housemade Granola Parfaits

Sausage, Egg & Cheddar Biscuit

Muffins, Croissants, Bagels, Coffee Cakes, Blueberry Cinnamon Scones

Assorted Marmalades, Jams & Cream Cheese

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# BREAKFAST

## BUFFETS

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*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### ALL AMERICAN BUFFET | 44

Orange, Cranberry & Grapefruit Juices

Market Style Seasonal Sliced Fruit

Assorted Individual Yogurts

Scrambled Eggs

Bacon & Sausage Links

Roasted Yukon Gold Breakfast Potatoes

Housemade Granola With Whole & 2% Milk

Muffins, Croissants, Bagels, Coffee Cakes, Blueberry Cinnamon Scones

Assorted Marmalades, Jams & Cream Cheese

### HEALTHY START BREAKFAST | 46

Assorted Naked Juices

Market Style Seasonal Sliced Fruit

Assorted Individual Low Fat & Greek Yogurts

Housemade Granola With Whole & 2% Milk

Homestead Steel Cut Oats

Multi Grain Pancakes & Maple Syrup

Egg White Scramble, Spinach, Roasted Tomatoes & Sweet Potatoes

Chicken Apple Sausage

Seven Grain Bread, White Bread, Wheat Croissants, Muffins

Assorted All Natural Marmalades, Jams & Light Cream Cheese

### TEXAS BREAKFAST BUFFET | 48

Orange, Cranberry & Grapefruit Juices

Market Style Seasonal Sliced Fruit

Assorted Individual Yogurts

Caramelized Banana Pecan French Toast

Steel Cut Oats

Free Range Scrambled Eggs, Texas 1015 Sweet Onions, Poblano Peppers, Queso Fresco

Holmes Smokehouse Pecan Wood Smoked Bacon, Country Style Elgin Sausage

Crispy Red Skin Potato Hash

Muffins, Croissants, Bagels, Coffee Cakes, Blueberry Cinnamon Scones

Assorted Marmalades, Jams & Cream Cheese

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# BREAKFAST

## A LA CARTE

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### BREAKFAST SANDWICHES

Choose Two (2) Sandwiches

Brisket & Biscuit | 9

House Smoked Brisket, Cage Free Egg, Buttermilk Biscuit

Smart Start | 10

Turkey Sausage, Spinach & Egg White Frittata, Swiss Cheese, Whole Wheat English Muffin

Farmer's Sandwich | 10

Ham, Gruyere Cheese, Fried Egg, Butter Croissant

JW Galleria | 10

Cage Free Egg, Pepper Bacon, Tillamook Cheese, English Muffin

Spicy Breakfast Burrito | 10

Mexican Chorizo, Farm Fresh Scrambled Eggs, Pepper Jack Cheese

Huevos Rancheros Burrito | 10

Refried Beans, Mexican Rice, Scrambled Eggs, Roasted Tomato Chili Sauce, Queso Fresco

Potato, Egg & Cheese Burrito | 10

Cage Free Egg & Local Cheddar Cheese

### CHEF CRAFTED PLATED BREAKFAST

Custom Three Course

Chef will work with client to customize a plated breakfast to their liking and pricing.

### STATIONS

Breakfast Taco Station | 19

Cheesy Eggs, 8-Hour Short Rib, Chorizo, Chipotle Chicken, Mexican Salsa, Salsa Verde, Pico de Gallo

Fresh Start | 18 + Chef Attendant (150)

Sliced Fresh Fruit & Berries, Housemade Almond Granola, Baked Blueberry & Cranberry Apple Muffins, Kind Bars, Smoothie Station, Fresh Made-to-Order Juice Station

Crêpe Station | 16 + Chef Attendant (150)

Banana Nutella, Strawberry Cream, Bacon, Egg, Cheddar Cheese

Omelet Station | 17 + Chef Attendant (150)

Ham, Bacon, Onion, Tomato, Mushroom, Peppers, Jalapeño, Spinach, Mexican Salsa

### ENHANCEMENTS

*For groups under 50 guests*

Agave Braised Pork Belly | 16

Tempura Fried Egg & Bourbon Black Pepper Maple Syrup

Roasted Yukon Potato Hash | 16

8-Hour Short Rib, Poached Egg, Green Chili Hollandaise

Huevos Rancheros | 16

Fried Egg, Mexican Salsa, Queso Fresco, Refried Beans

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COFFEE BREAKS



# COFFEE BREAKS



## OFFERINGS

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### LA PANADERIA | 30

Assorted Mexican Sweets & Breads; Individual Salsas, Fried Tortilla Chips, Chef Made Guacamole, Mexican Sodas

### BUILD YOUR OWN ICE CREAM STATION | 25

Vanilla, Chocolate & Strawberry Ice Cream; Mini Chocolate & Vanilla Waffle Cones; Assorted Toppings

### WORLD SERIES CHAMPS | 28

Mini Corn Dogs, Warm Soft Pretzel Rods with Shiner Beer Cheese Sauce, Mustard Chips & Salsa, Ball Park Popcorn, Cracker Jacks, Assorted Soft Drinks

### BUILD YOUR OWN CUPCAKE & CAKE POP STATION | 29

Vanilla, Chocolate & Red Velvet Cupcakes; Bourbon Vanilla, Milk Chocolate & Strawberry Shortcake Frosting; Sprinkles, Oreos, Reese's Peanut Butter Cup, Toasted Coconut & Chopped Nuts, Assorted Cake Pops

### RE-ENERGIZE | 25

Assorted Energy & Power Bars, Cliff Bars, Whole Fresh Fruit, Assorted Chips, Bottled Naked Juices, Assorted Energy Drinks

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# COFFEE BREAKS



## A LA CARTE

### SWEET TREATS

Assorted Breakfast Breads | 54 per dozen  
Muffins, Croissants, Bagels, Coffee Cakes, Blueberry Cinnamon Scones,  
Lemon Pound Cake, Cinnamon Strudel, Marmalade, Assorted Jams

Assorted Cookies | 54 per dozen  
Chocolate Chip, Peanut Butter, Oatmeal Raisin

Assorted Desserts | 54 per dozen  
Brownies, Blondies, Lemon Bars, Rice Krispy Treats

Churros | 54 per dozen  
Mexican Chocolate

### BEVERAGES

Illy® Regular & Decaffeinated Coffee | **95** per gallon  
Dammann Frères® Tea | **95** per gallon  
Freshly Squeezed Lemonade | 65 per gallon  
Iced Tea | 65 per gallon  
Assorted Regular, Diet & Caffeine Free Pepsi® Drinks | **6** each  
Bottled Waters | 5 each

Mineral Waters | 6 each  
Bubly Sparkling Waters | 6 each

### SNACKS

Whole Fresh Fruit | **5** each  
Chef's Seasonal Selection  
Assorted Health Bars | 6 each  
Granola, Nutri-Grain, Energy & Protein  
Salted Warm Soft Pretzels | 54 per dozen  
Stone Ground Yellow Mustard

Assorted Candy Bars | 6 each  
Snickers, Milky Way, Kit Kat, M&M's & Hershey's Milk Chocolate  
Assorted Trail Mix | 6 per guest  
Raisins, Nuts, Peanuts, Dried Fruit  
Vegetable Crudit  Display | 12 per guest  
Housemade Ranch Dip

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LUNCH

# LUNCH

## PLATED

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### SALADS

#### Strawberry Salad

Baby Spinach, Goat Cheese, Candied Pecans, Shaved Red Onion, Key Lime Vinaigrette

#### Roasted Red & Golden Beet Salad

Arugula, Chevre, Candied Pecans, Red Onion, White Balsamic Vinaigrette

#### Southwestern Salad

Chopped Romaine, Red Onion, Grilled Corn, Black Beans, Crispy Tortilla Strips, Charred Jalapeño Vinaigrette Ranch

#### Chopped Salad

Romaine, Spring Mix, Heart of Palm, Grape Tomatoes, Cucumber, Grilled Corn, Radish, Pepitas, White Balsamic Vinaigrette

#### Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons, Caesar Dressing

#### Mixed Green Salad

Cherry Tomatoes, European Cucumbers, Shredded Carrots, Radish, White Balsamic Honey Vinaigrette

### DESSERTS

#### Tiramisu Parfait

Espresso Chocolate Cream, Chantilly Cream, Chocolate Croquant

#### Italian Cream Cake

Vanilla Caramel Glaze & Macerated Berries

#### Triple Chocolate Mousse Cake

Vanilla Whipped Cream

#### Strawberry Cheesecake

Fresh Strawberry, Graham Cracker, Pistachio Dust

### ENTRÉES

#### Chef's Selection of Seasonal Fish | Market Price

Smoked Tomato & Parmesan Polenta, Silver Queen Corn Succotash, Fried Leeks, Lemon Butter

#### Pan Seared Salmon | 54

Gnocchi cream of Spinach with Pesto, Char Grilled Broccolini, Citrus Chardonnay Sauce

#### Herb Roasted Chicken | 54

Crème Fraîche Potatoes, Roasted Brussels Sprouts, Chicken Thyme

#### Shiner Bock Chicken | 54

Cheddar Mashed Potatoes, Truffle BBQ Vinaigrette, Roasted Brussels Sprouts & Bacon

#### Cajun Chicken | 54

Creole Mustard, Elgin Sausage Pilaf, Corn Succotash, Rice

#### Grilled Flatiron Steak | 57

Roasted Garlic Potato Puree, Sautéed Green Beans, Tomato Confit, Au Poivre Sauce

#### Grilled New York Strip | 59

Chili Herb Fingerling Potatoes, Lemon Butter Asparagus, Roasted Shallot, Bordelaise Sauce

#### Pecan Torte

Bourbon Caramel Cream

#### Quarto Leches

Coconut Milk & Strawberries

#### Fresh Fruit Tart

Seasonal

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# LUNCH

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### CHOOSE TWO LUNCH BUFFET | 62

#### SALADS | CHOOSE TWO

##### Strawberry Salad

Baby Spinach, Goat Cheese, Candied Pecans, Shaved Red Onion, Key Lime Vinaigrette

##### Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons, Caesar Dressing

##### Mixed Green Salad

Cherry Tomatoes, European Cucumbers, Shredded Carrots, Radish, White Balsamic Honey Vinaigrette

##### Grape Tomato Salad

Hydro Cucumbers, Feta Cheese, Basil Pesto, Lemon Oil

#### STARCH SIDE | CHOOSE TWO

Cilantro Rice, Sea Salt Roasted Fingerling Potatoes, Roasted Garlic Smashed Potatoes, Butter Poached New Potatoes

#### VEGETABLE SIDE | CHOOSE TWO

Char Grilled Broccolini, Herb Roasted Seasonal Vegetables, Sweet Creamed Corn, Roasted Cauliflower & Broccoli

#### ENTRÉES | CHOOSE TWO

##### Herb Roasted Chicken Breast

Tomato Confit & Spring Onion Butter

##### Mesquite Smoked Chicken

Housemade BBQ Demi Glace

##### Soy & Honey Glazed Atlantic Salmon

Oriental Sauce

##### Balsamic Grilled Flank Steak

Roasted Cipollini Onions & Worcestershire Jus

##### Four Cheese Tortellini

Mozzarella, Provolone, Fontina & Parmigiana Reggiano Cheeses, English Peas, Roasted Tomatoes, Artichokes, Asiago Cream Sauce

#### DESSERT | CHOOSE TWO

##### Carrot Cake

Angel Food Cake, Strawberry Coulis & Chantilly

##### Cream

##### Éclair Au Chocolate

Caramelized Banana Pudding

Pecan Strudel

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# LUNCH

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### CHOOSE TWO LUNCH BUFFET | 69

#### SALADS | CHOOSE TWO

##### Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons, Caesar Dressing

##### Tomato Caprese

Beefsteak Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Glaze

##### Chopped Romaine

Marinated Tomatoes, Cotija Cheese, Greek Olives, Roasted Peppers, Chipotle Lime Ranch

##### Greek Salad

Olives, Tomatoes, Cucumbers, Red Onion, Feta Cheese, Creamy Oregano Dressing

##### Mixed Green Salad

Grilled Asparagus, Tomatoes, Pancetta, Manchego Cheese, Pink Peppercorn Vinaigrette

#### STARCH SIDE | CHOOSE TWO

Cheddar Mashed Potatoes, Manchego Mac & Cheese, Herb Roasted Fingerling Potatoes, Mascarpone Mashed Potatoes, Yuzu Jasmine Rice

#### VEGETABLE SIDE | CHOOSE TWO

Smoked Corn Succotash, Lemon Brussels Sprouts, Garlic Green Beans with Shallots & Thyme, Roasted Jumbo Asparagus, Gruyere Cream Spinach

#### ENTRÉES | CHOOSE TWO

##### Grilled Chicken Marsala

Wild Mushroom Demi Glace

##### Grilled Rosemary Chicken

Roasted Shallot Chicken Jus

##### Grilled New York Strip

BBQ Demi Glace & Bourbon Glazed Mushrooms

##### Seared Mahi Mahi

Lemon Beurre Blanc & Crispy Capers

##### Roasted Vegetable Ravioli

Heirloom Tomato Sauce, Crispy Leeks, Asiago Cheese

##### Pan Seared Red Fish

Citrus Chardonnay

#### DESSERT | CHOOSE TWO

##### Quatro Leches & Coconut Cream

##### Salted Caramel Turtle Cheesecake

##### Strawberry Cheesecake

##### Lemon Italian Cream Cake

##### Traditional Flan with Berries

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# LUNCH



## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### LA TRATTORIA | 59

Focaccia Rolls

Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons,  
Caesar Dressing

Argodolce Salad

Cucumbers, Grape Tomatoes, Red Onion, Oregano, Sweet Vinegar

Baked Ziti Bolognese

Penne Pasta, Ground Beef Bolognese, Parmesan Cheese, Basil

Basil Pesto Pizza

Grape Tomatoes, Arugula, Artichokes, Olives, Mozzarella & Pecorino  
Cheese

Wild Mushroom & Italian Sausage

Salami, Caramelized Onions, Fresh Mozzarella Cheese

Desserts

Classic Tiramisu & Vanilla Pana Cotta

### BACKYARD BBQ | 58

Sweet & Tangy Coleslaw

Green & Red Cabbage, Carrots, Mayo, Chipotle Pepper

Southern Style Macaroni Salad

Pasta, Mayo, Diced Carrots, Bell Peppers, Celery

Char-Grilled Hamburgers & Hot Dogs

Brioche Hamburger Rolls & Hot Dog Buns

Grilled Chicken Breast

Bratwurst & Sauerkraut

Accompaniments

Sliced Cheeses, Lettuce, Tomato, Onion, Dill Pickles, Ketchup, Mustard,  
Mayo

Desserts

Brownies & Cookies, Pecan or Apple Pie

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# LUNCH

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### SOUTHERN TEXAS CLASSICS | 59

Sweet Cornbread & Parker House Dinner Rolls With Honey Butter

Mixed Green Salad

Cherry Tomatoes, European Cucumbers, Shredded Carrots, White Balsamic Honey Vinaigrette

Baby Spinach Salad

Watercress, Mixed Greens, Goat Cheese, Whole Grain Vinaigrette

King Ranch Chicken Casserole

Corn Tortillas, Cream of Chicken & Mushroom Soup, Blend of Cheeses

Tomato Glazed Meatloaf

Ground Beef, Bread Crumbs, Eggs, Ketchup, Salt & Pepper

Sides

Redneck Cheddar Mashed Potatoes & Green Beans

Desserts

Bourbon Pecan Pie & Peach Pie with Vanilla Ice Cream

### BUILD YOUR OWN SALAD BAR | 55

Greens

Baby Spinach, Mixed Greens, Chopped Romaine

Sides

Grape Tomatoes, Olives, Beets, Shaved Onion, Garbanzo Beans, Artichoke Hearts, Cucumbers, Roasted Corn, Peppers, Bacon, Chopped Eggs, Cheddar Cheese, Croutons

Protein Toppings

Chimichurri Steak, Lemon Basil Grilled Shrimp, Achote Grilled Chicken

Dressings

Choice Of Dressings

Desserts

Angel Food Cake with Strawberry Coulis & Chantilly Cream, Caramelized Banana Pudding, Pecan Streusel

### THE MAIN STREET DELI | 59

Handcrafted Soup

Texas Cobb Salad

Chopped Eggs, Tomatoes, Roasted Corn, Poblano Peppers, Queso Fresco, Black Beans, Cilantro Jalapeño Ranch Dressing

Tomato & Cucumber Salad

Dill Vinaigrette

Roasted Turkey Sandwich

Brie Cheese, Watercress, Grilled Peach Marmalade Pepper Aioli, Rosemary Focaccia

Roast Beef Sandwich

Brazos Valley Goat Cheese, Marinated Sun Dried Tomatoes, Caramelized Onions, Arugula, Garlic Aioli, Ciabatta

Caprese Sandwich

Pesto, Beefsteak Tomato, Fresh Mozzarella Cheese, Baby Arugula, Balsamic Reduction, Rosemary Focaccia

Sides

Assorted Chip Bags & Whole Seasonal Fruit

Desserts

Angel Food Cake with Strawberry Sauce & Chantilly Cream, Bourbon Pecan Tarts, Fudge Brownies

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# LUNCH



## BUFFET

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### EL MERCADO | 65

#### Chicken Tortilla Soup

Cooked Chicken, Vegetables, Tortillas and Mexican Spice

#### Red Chili & Chicken Tamales

Corn Flour Guajillo Peppers, Chicken Stock, Vegetable Lard, Red Chili

#### Sides

Beef Skirt Steak Fajitas & Frijoles Negros Spanish Rice

#### Tres Leches

#### Accompaniments

Iceberg Lettuce, Roasted Corn, Oaxaca Cheese, Poblano Rajas, Charred Guacamole, Tortilla Chips, Flour Tortillas

#### Toppings & Salsas

Jalapeño Ranch, Housemade Salsa, Salsa Verde, Pico De Gallo, Mexican Crema, Queso Fresco

#### Desserts

Mexican Wedding Cookies, Horchata Pudding with Vanilla Cream & Mexican Chocolate

### THE JW SMOKEHOUSE | 59

#### Ranch Rolls and Chipotle & Chive Biscuits

Honey Butter

#### Sides

Traditional Coleslaw, Mustard Potato Salad, Dutch Oven BBQ Beans, Milk & Butter Braised Corn

#### House Mesquite Smoked Beef Brisket

Housemade BBQ Sauce

#### Grilled Rosemary Brick Chicken

Olive Oil, Garlic, Butter, Fresh Rosemary

#### Desserts

Peach Cobbler with Vanilla Ice Cream & Caramelized Banana Pudding with Pecan Streusel

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# LUNCH

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### HEALTHY LUNCH OPTION NUMBER ONE | 60

#### Mixed Green Salad

Grilled Corn, Radish, Grape Tomatoes, European Cucumber, Feta Cheese, Lemon Honey Vinaigrette

#### Strawberry Salad

Baby Spinach, Goat Cheese, Candied Pecans, Shaved Red Onion, Key Lime Vinaigrette

#### Garlic Rosemary Chicken

Roasted Shallot & Wild Mushroom Demi-Glace

#### Pan Seared Red Fish

Citrus Chardonnay Sauce

#### Sides

Garlic Green Beans & Parker House Dinner Rolls

#### Desserts

Fuji Apple Tart & Seasonal Sorbet

### HEALTHY LUNCH OPTION NUMBER TWO | 65

#### Super Foods Salad

Quinoa, Tabouli, Dill, Mint, Pico De Gallo, Tzatziki, Italian Salsa Verde, Cucumbers, Tomatoes

#### Power Grain Bowl

Lentils, Quinoa, Brown Rice, Tzatziki, Cucumbers, Dill, Tomatoes, Feta Cheese, Pine Nuts

#### Baked Salmon

Braised White Beans, Crispy Leeks, Tomato Fondue

#### Roasted Organic Chicken Breast

Black Rice Pilaf, Grilled Brussels Sprouts, Herb Natural Jus

#### Sides

Parker House Dinner Rolls

#### Desserts

Seasonal Fresh Fruit & Berries, Angel Food Cake with Papaya Pineapple Sauce

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DINNER

# DINNER



## PLATED

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

## SALADS

### Strawberry Salad

Baby Spinach, Goat Cheese, Candied Pecans, Shaved Red Onion, Key Lime Vinaigrette

### Roasted Beet Salad

Red & Golden Beets, Baby Arugula, Pine Nuts, Herb Chevre, Smoked Honey Vinaigrette

### Southwestern Salad

Chopped Romaine, Red Onion, Grilled Corn, Black Beans, Crispy Tortilla Strips, Charred Jalapeño Vinaigrette Ranch

### Chopped Salad

Romaine, Spring Mix, Heart of Palm, Grape Tomatoes, Cucumber, Grilled Corn, Radish, Pepitas, White Balsamic Vinaigrette

### Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons, Caesar Dressing

### Iceberg Wedge

Apple Wood Smoked Bacon, Blue Cheese Crumbles, Grape Tomatoes, Vidalia Onions, Blue Cheese Dressing

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# DINNER

## PLATED

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## ENTRÉES

Roasted Mahi Mahi | 72

Roasted Potato, Char Grilled Broccolini, Champagne Butter Sauce

Soy Glazed Salmon | 72

Sweet Potato and Sesame Pure & Crispy Baby Bok Choy

Pan Roasted Red Fish | 74

Roasted Potato and Garlic, Gulf Shrimp, Grilled Zucchini, Artichoke, Peppers, Tarragon-Cream Sauce

Herb Roasted Chicken | 68

Mascarpone Mashed Potatoes, Garlic Green Beans, Thyme Chicken Jus

Grilled Organic Chicken | 79

Roasted Garlic Mashed Potatoes, Pan Roasted Brussels Sprouts, Basil Pesto

Pan Seared Chicken | 68

Cheesy Potatoes, Grilled Baby Zucchini, Cipollini, Demi Glace

Filet Mignon | 88

White Cheddar Mash, Lemon Butter Grilled Asparagus, Malbec Beef Jus

Grilled New York Strip | 82

Steak Olive Oil Roasted Fingerling Potatoes, Charred Brussels Sprouts, Smoked Demi Glace

Shiner Bock Braised Short Rib | 80

Caramelized Shallot Mashed Potatoes & Bourbon Brown Sugar Glazed Baby Carrots

Roasted Vegetable Ravioli | 64

Porcini Truffle Cream, Crispy Leeks, Grana Padano

Heirloom Tomato & Sweet Cream Risotto | 64

Spring Onion & Parmigiana Reggiano

Tri-Colored Tortellini | 68

Spring Peas, Mitaki Mushrooms, Smoked Baby Tomatoes, Fontina Cream Cheese

Herb Organic Chicken & Pan Seared Atlantic Salmon | 99

Chili Roasted Fingerling Potatoes & Grilled Broccolini

Grilled Petite Filet & Chimichurri Jumbo Shrimp Duo | 99

Roasted Garlic Mash & Butter Braised Green Beans

Seared Filet Mignon & Roasted Gulf Red Fish Duo | 105

Crispy Potato Hash & Roasted Brussels Sprouts

## DESSERTS

Texas Pecan Pie

Vanilla Caramel Sauce

Italian Cream Cake

Amaretto Anglaise & Macerated Berries

Lemon Meringue Tart

Citrus Glaze

Opera Cake

Espresso & Almond, Ganache

Chocolate Mousse Cake

Vanilla Bean Cream

Tiramisu

Baileys & Cocoa Powder

Fresh Fruit Tart

Seasonal

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# DINNER

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### CHOOSE THREE DINNER BUFFET | 88

#### SALADS | CHOOSE THREE

##### Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons, Caesar Dressing

##### Strawberry Salad

Baby Spinach, Goat Cheese, Candied Pecans, Shaved Red Onion, Key Lime Vinaigrette

##### Grape Tomato Salad

Hydro Cucumbers, Feta Cheese, Basil Pesto, Lemon Oil

##### Mixed Green Salad

Cherry Tomatoes, European Cucumbers, Shredded Carrots, Radish, White Balsamic Vinaigrette

##### Chop House Salad

Grilled Corn, Grape Tomatoes, Avocado, Cucumbers, Radish, Carrots, Jalapeño Ranch

#### STARCH SIDE | CHOOSE TWO

Cilantro Rice, Olive Oil Roasted Fingerling Potatoes, Butter Braised Baby Potatoes, Roasted Garlic Mashed Potatoes, Texas Sweet Potato Mash

#### VEGETABLE SIDE | CHOOSE TWO

Char Grilled Broccolini, Italian Herb Roasted Zucchini & Squash, Roasted Cauliflower & Broccoli, Bourbon Brown Sugar Baby Carrots, Sea Salted Sweet Plantains, BBQ Cream Corn

#### ENTRÉES | CHOOSE THREE

##### Tuscan Marinated Atlantic Salmon

Citrus Butter & Heirloom Tomato Confit

##### Pan Roasted Mahi Mahi

Olives, Tomatoes, Capers, Yellow Tomato Garlic Broth

##### Oven Roasted Chicken Breast

Wild Mushrooms, Chardonnay & Artichoke Cream Sauce

##### Seared Cajun Chicken Breast

Creole Mustard Cream Sauce

##### Worcestershire Marinated Flank Steak

Roasted Shallots & Smoked Demi Glace

##### Grilled Beef Sirloin

Caramelized Onions & Bordelaise Sauce

##### Roasted Vegetable Ravioli

Porcini Mushroom Cream & Shaved Asiago Cheese

#### DESSERT | CHOOSE THREE

##### Nutella Pound Cake, Vanilla Cream

##### Bread Pudding, Makers Mark Crème Anglaise

##### Strawberry Romanoff Grand Mariner, Fresh Cream

##### Warm Apple Cobbler, French Vanilla Ice Cream

##### Salted Caramel Pecan Cheesecake

##### Angel Food Cake, Pineapple Salsa

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DINNER



BUFFET

Served with freshly brewed regular and decaffeinated coffee and hot tea.

CHOOSE THREE DINNER BUFFET | 97

SOUP | CHOOSE ONE

Lobster Bisque  
Dry Sherry & Tarragon Cream

Roasted Tomato  
Parmigiana & Basil Oil

Smoked Green Chicken Chili  
Posole

STARCH SIDE | CHOOSE TWO

Red Neck Cheddar Mashed Potatoes, Manchego Mac & Cheese,  
Smoked Gouda Grits, Sundried Tomato & Grilled Corn, Risotto Sea Salt  
Roasted Root Vegetables, Rosemary Roasted Potatoes

VEGETABLE SIDE | CHOOSE TWO

Smoked Corn Succotash, Lemon Butter Brussels Sprouts, Garlic Green  
Beans, Citrus Asparagus, Mexican Street Corn, Pecan Rice Pilaf

SALADS | CHOOSE TWO

Tomato Caprese Salad  
Beefsteak Tomato, Buffalo Mozzarella, Basil, Extra Virgin Olive Oil

Greek Salad  
Olives, Tomatoes, Cucumbers, Red Onion, Feta Cheese, Creamy  
Oregano Dressing

Caesar Salad  
Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons,  
Caesar Dressing

Roasted Red & Golden Beet Salad  
Arugula, Chevre, Candied Pecans, Red Onion, White Balsamic  
Vinaigrette

Southwestern Salad  
Chopped Romaine, Red Onion, Grilled Corn, Black Beans, Crispy  
Tortilla Strips, Charred Jalapeño Vinaigrette Ranch

Each meal function listed is a maximum of two hours of service time.  
Prices are per person unless otherwise indicated, exclusive of 26% service charge & 8.25% applicable taxes.



# DINNER

## BUFFET

*Served with freshly brewed regular and decaffeinated coffee and hot tea.*

### ENTRÉES | CHOOSE THREE

Grilled New York Strip  
Bourbon Glazed Mushrooms

Rosemary & Sea Salt Crusted Beef Tenderloin  
Merlot Demi Glace

Roasted Red Fish  
Lemon Butter Emulsion & Crispy Capers

Chef's Selection of Seasonal Fresh Fish  
Seasonal Sides

Tri Colored Tortellini  
Gulf Shrimp, Spring Peas, Wild Mushrooms, Fontina Cream Sauce

Shiner Bock Chicken  
Honey Grilled Chicken & Fresh Herbs

Pan Seared Chicken Breast  
Herb Marinated

### DESSERT | CHOOSE THREE

Nutella Pound Cake, Vanilla Cream

Bread Pudding, Makers Mark Crème Anglaise

Strawberry Romanoff Grand Mariner, Fresh Cream

Warm Apple Cobbler, French Vanilla Ice Cream

Salted Caramel Pecan Cheesecake

Angel Food Cake, Pineapple Sauce

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DINNER



BUFFET

Served with freshly brewed regular and decaffeinated coffee and hot tea.

ITALIAN | 86

Marinated Olives

Roasted Peppers, Extra Virgin Olive Oil, Lemon, Herbs

Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Brioche Croutons, Caesar Dressing

Tomato Caprese

Beefsteak Tomatoes, Fresh Mozzarella, Basil Pesto, Balsamic Glaze

Antipasto Display

Tomatoes, Cheese, Basil, Balsamic Glaze, Oreganata

Pan Roasted Mediterranean Bass

Yellow Tomato Saffron Broth

Rigatoni

Beef Short Rib Bolognese

Chicken Scallopini

Lemon Caper Sauce & Gremolata Zucchini

Oreganata

Baked Shrimp or Fresh White Fish, Oregano Bread Crumbs, Parsley, Lemon Zest, Garlic

Desserts

Tiramisu, Cannoli, Italian Wedding Cake Bites

Each meal function listed is a maximum of two hours of service time.  
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# DINNER

## BUFFET

Served with freshly brewed regular and decaffeinated coffee and hot tea.

### TEXAS BBQ | 88

Jalapeño Corn Muffins & Country Biscuits  
Honey Butter

House Smoked Pork Ribs  
Caramelized Onions

Mesquite Smoked Beef Brisket  
Shiner Bock BBQ Sauce

Rotisserie Style Chicken  
Rosemary Jus

Sides  
Green Bean Salad, Mustard Potato Salad, Peach Coleslaw, Sausage Links, Cowboy Beans, Country Style Creamed Corn

Accompaniments  
Sliced White Onions, Pickles, House Pickled Jalapeños, Mustard, BBQ Sauce, Sliced White Bread

Desserts  
Peach Cobbler with Vanilla Ice Cream, Salted Caramel Pecan Cheesecake, Banana & Rum Pudding Pâte à Choux

### SOUTHERN TEXAS TABLE | 88

Southwestern Salad  
Chopped Romaine, Red Onion, Grilled Corn, Black Beans, Crispy Tortilla Strips, Charred Jalapeño Vinaigrette Ranch

Texas Hill Country Artisan Cheese  
Fresh & Dried Fruits, Nuts, Grain Breads, Natural Honey Comb

Pan Roasted Red Fish & Crawfish  
Mushroom Cream

Roasted Free Range Chicken  
Mustard Slaw & Truffle BBQ Vinaigrette

Dry Chili Rubbed Petite Tenderloin  
Rosemary Jus

Sides  
Roasted Root Vegetables & Corn Maque Choux

Desserts  
Bourbon Pecan Tart, Ruby Rio Grapefruit Bundt Cake, Buttermilk Pie

Each meal function listed is a maximum of two hours of service time.  
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RECEPTION

# RECEPTION

## ACTION STATIONS

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*Chef Attendant required for all stations, one attendant per 50 guests, 150 per attendant.*

### BUILD YOUR OWN BANANA SPLIT | 19

Ice Cream | Chef's Selection  
Sweets | M&M's, Reese's Pieces, Chopped Snickers  
Toppings | Hot Fudge, Caramel Sauce, Cherries, Mixed Berries,  
Whipped Cream, Chocolate Shavings

### SALAD STATION | 22

Mixed Lettuce, Assorted Toppings, Assorted Selection of Grains,  
Chef's Choice of Two Proteins

### QUESADILLA STATION | 22

Smoked Beef Brisket, Achiotte Chicken, Chile Lime Shrimp, Mexican  
Salsa, Salsa Verde, Chipotle Sour Cream, Charred Corn Guacamole

### KOREAN POT STICKERS | 22

Pot Stickers | Chicken Lemongrass, Pork, Shrimp, Vegetable  
Accompaniments | Sweet Chili Sauce, Ponzu Sauce, Sweet & Sour  
Sauce, Chinese Hot Mustard

### ASIAN STIR FRY | 24

Bulgogi Beef, Gochujang Honey Shrimp, Korean BBQ Pork, Peppers,  
Onions, Garlic, Scallion, Sugar Snap Peas, Kimchi, Mushrooms, Carrots,  
Baby Bok Choy

### MAC & CHEESE BAR | 24

Cheeses | Classic & Jalapeño Jack Cheese  
Proteins | Chorizo, Rock Shrimp, Grilled Chicken  
Toppings | Roasted Mushrooms, Blistered Tomatoes, Crispy Bacon,  
Grilled Asparagus

### PASTA STATION | 25

Pasta | Penne, Bowtie, Rigatoni  
Protein | Baby Shrimp, Basil Garlic Chicken, Mini Meatballs  
Vegetables | Asparagus, Olives, Peppers, Onions, Mushrooms, Basil,  
Chopped Garlic, Artichokes, Broccoli, Sundried Tomatoes  
Sauces | Spinach Alfredo & Housemade Tomato

### SHRIMP & GRITS | 27

Marinated Gulf Shrimp, Smoked Beef Brisket, Gritsmill Grits, Tasso  
Ham, Bacon Jalapeño, Tomatoes, Spring Onions, Mushrooms, Smoked  
Gouda, Fontina, Cheddar Cheese

### MEXICAN STREET TACOS STATION | 28

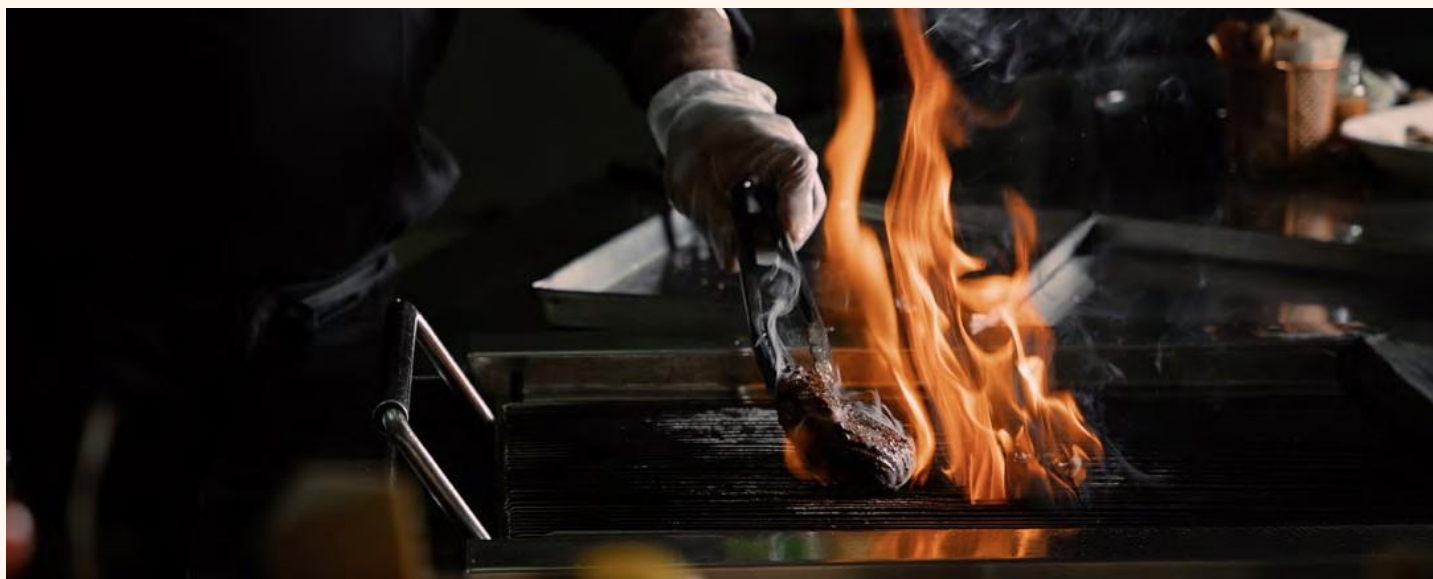
Baja Shrimp Tacos | Mexican Shrimp, Baja Slaw, Cilantro Vinaigrette,  
Queso Fresco, Corn Tortilla  
Al Pastor Tacos | Marinated Sliced Pork, Diced Onions, Cilantro, Fresh  
Lime, Corn Tortilla  
Barbacoa Braised Beef Tacos | Salsa Verde, Grilled Onions, Queso  
Fresco

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# RECEPTION



## CARVING STATIONS

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*Chef Attendant required for all stations, one attendant per 50 guests, 150 per attendant.*

### OVEN ROASTED TURKEY | 490

Orange Cranberry Chutney & Horseradish Aioli

### HERB ROASTED PRIME RIB | 665

Caramelized Onion Jam, Rosemary Veal Jus, Brioche Buns

### JW SMOKE PRIME RIB BBQ | 685

Demi, Parker House Rolls, Jalapeño White Cheddar Corn Bread

### JW BBQ BEEF BRISKET | 510

Housemade BBQ Sauce, Pickled Local Vegetables, Jalapeño White Cheddar Corn Muffins

### PEPPER CRUSTED BEEF TENDERLOIN | 650

Roasted Garlic Mashed Potatoes & Wild Mushrooms Demi Glace

### BEEF WELLINGTON | 675

Puff Pastry, Mushroom Duxelles, Pernod Cream Spinach, Wild Mushroom Veal Jus

### WHOLE SMOKED HAWAIIAN STYLE SUCKLING PIG | 500

Pineapple Chutney & Caramelized Onions

### WHOLE ROASTED RED FISH | 475

Escabeche Onions, Cilantro Lime Slaw, Cucumbers, Jalapeño, Salsa Verde

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# RECEPTION



## DISPLAY STATIONS

*Chef Attendant required for all stations, one attendant per 50 guests, 150 per attendant.*

### MARINATED VEGETABLE DISPLAY | 20

Portobello Mushroom, Zucchini, Squash, Onions, Asparagus, Jalapeño Ranch Dip

### DESSERT TABLE | 20

Texas Pecan Pie Tart, Tiramisu Parfaits, Strawberry Cheesecake, White Chocolate Mousse Parfait, Noras Bread Pudding

### SLIDER STATION | 21

Carolina Pulled Pork Slider, Classic Bacon Burger, Classic Cheddar Burger, Fried Chicken Sandwich, Crispy Pickle

### TATER TOT BAR | 22

Cheddar Cheese Sauce, Smoked Bacon, Scallion, Tomatoes, Beef Short Rib Chili, Black Beans, Pickled Jalapeños, Sour Cream, Ketchup, Mustard

### IMPORTED & LOCAL CHEESE DISPLAY | 23

Assorted Crackers, Lavash, Crostini, Artisan Breads, Berries, Grapes

### SMOKED SALMON DISPLAY | 23

Chopped Egg, Capers, Tomatoes, Cucumbers, Red Onion, Cream Cheese, Mini Bagels, Rye Toast

### MEDITERRANEAN DISPLAY | 25

Dolmas, Gigante Beans, Artichoke Hearts, Marinated Yellow & Red Tomatoes, Kalamata Olives, Feta Cheese, Mini Mozzarella Balls, Hummus, Grilled Pita Bread

### DEL MAR | 32

Jonah Crab Claws, Jumbo Shrimp Cocktail, Oysters in the Half Shell, Pei Mussels

*Each meal function listed is a maximum of two hours of service time.*

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# RECEPTION

## HORS D'OEUVRES

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*Menu offerings must be ordered in quantities of fifty or more.*

### HOT

#### Garden | 6

Quatro Mini Mac & Cheese Bite  
Kale & Vegetable Dumpling  
Brie En Croute  
Mini Vegetable Quesadilla  
Tomato Basil Arancini  
Spanakopita  
Vietnamese Spring Roll

#### Beef | 7

Mini Beef Wellington

#### Chicken | 6

Chicken Empanada  
Chicken Teriyaki Dumpling  
Soy & Honey Braised Chicken Lollipop

#### Sea | 7

Shrimp Dumpling  
Mini Coconut Shrimp Spring Roll  
BBQ Shrimp & Grits  
Gulf Coast Crab Cake, Lemon Aioli  
Lobster Empanada

#### Pork | 6

Andouille Sausage En Croute  
Lemongrass Pork Pot Sticker  
Hawaiian Style BBQ Pulled Pork, Cheddar Biscuit  
Mini Chinese Pork Bao Buns  
Mini Cuban Sandwich

### CHILLED

#### Garden | 6

Caprese Skewer, Grape Tomato, Mozzarella, Basil, Olive Oil, Balsamic  
Antipasta Skewer, Manchego, Greek Olive, Salami

#### Beef | 7

Beef Tenderloin, Herb Crostini, Caramelized Onion, Bleu Cheese Butter

#### Chicken | 6

Smoked BBQ Chicken Salad, Fillo Shell  
Tomato Stuffed Chicken Salad

#### Sea | 7

Mango Shrimp Shooter (Glassware must be ordered)  
Lobster Bruschetta, Peppers, Onions, Truffle Oil  
Smoked Salmon Bilini, Dill Cream, Fresh Caviar, Chive

*Each meal function listed is a maximum of two hours of service time.*

*Prices are per person unless otherwise indicated, exclusive of 26% service charge & 8.25% applicable taxes.*





BAR



# BAR SERVICE



## OFFERINGS

150 for four hours per bar, 25 for each additional hour, one bartender per 75 guests.

CALL BAR		HOSTED BAR		CASH BAR	
One Hour	27	Call Mixed Drink	12 per drink	Call Mixed Drink	14 per drink
Two Hours	35	Premium Mixed Drink	14 per drink	Premium Mixed Drink	16 per drink
Three Hours	43	Imported Beer	9 per bottle	Imported Beer	12 per bottle
Four Hours	51	Domestic Beer	8 per bottle	Domestic Beer	11 per bottle
		Craft Beer	9 per drink	Craft Beer	12 per drink
PREMIUM BAR		House Wine	10 per glass	House Wine	14 per glass
One Hour	31	Soft Drinks	5 per drink	Soft Drinks	6 per drink
Two Hours	39	Mineral Water	5 per bottle	Mineral Water	6 per bottle
Three Hours	47				
Four Hours	55				

Prices are per person unless otherwise indicated, exclusive of 26% service charge & 8.25% applicable taxes.



# BAR SERVICE

## OFFERINGS

150 for four hours per bar, 25 for each additional hour, one bartender per 75 guests.

<b>BEER</b> Domestic   Michelob Ultra, Samuel Adams Boston Lager, Miller Lite  Imported & Craft   Corona Extra, Heineken 0.0 (Non-Alcoholic), Red Bull & Red Bull Sugar Free, Karbach Hopadillo, Blue Moon Belgian White  Seltzer   Truly Hard Seltzer	<b>CALL BAR</b> Bourbon   Maker's Mark  Canadian   Canadian Club  Scotch   Dewar's White Label  Gin   Tanqueray  Vodka   Absolut 80  Rum   Bacardi Superior & Captain Morgan Original Spiced Rum  Tequila   Patron Silver  Cognac   Hennessy VS  Whiskey   Jack Daniels  Additional Spirits   Carpano Classico Dry Vermouth, Carpano Classico Sweet Vermouth, Combier Original Triple Sec	<b>PREMIUM BAR</b> Bourbon   Knob Creek  Whiskey   Crown Royal Canadian  Scotch   Johnnie Walker Black Label  Gin   Bombay Sapphire  Vodka   Grey Goose  Rum   Bacardi Superior & Captain Morgan Original Spiced Rum  Tequila   Casamigos Silver  Cognac   Hennessy Privilege  VSOP  Whiskey   Jack Daniels  Additional Spirits   Carpano Classico Dry Vermouth, Carpano Classico Sweet Vermouth, Combier Original Triple Sec, Cointreau Orange Liquor
<b>HOUSE WINE   PER BOTTLE</b>  Mumm Napa, Brut, Napa Valley 750ml <b>\$120</b>  Sirena del Mare Rose, Italy <b>\$42</b>  Campo di Fiori Pinot Grigio, Italy <b>\$42</b>  Quintara Chardonnay, California <b>\$42</b>  Vin 21 Sauvignon Blanc, California <b>\$42</b>  Fable Roots Red Blend, Italy <b>\$42</b>  Harmony and Soul Cabernet Sauvignon, California <b>\$42</b>  Garden Spritz Sparkling Cocktail 750ml <b>\$42</b>		
<b>CORDIAL ENHANCEMENTS   9 PER DRINK</b> Korbel Brandy, Amaretto Di Saronno, Bailey's Irish Crème, Kahlua, Frangelico, Romana Sambuca, Southern Comfort		

Prices are per person unless otherwise indicated, exclusive of 26% service charge & 8.25% applicable taxes.



# ADDITIONAL DETAILS

## GUARANTEED ATTENDANCE

For all catered functions, a final attendance figure must be specified by 12 noon, 72 business hours prior to the event. This figure will be considered a guarantee and not subject to reduction. We will however, set the banquet room for 5% over the guarantee and be prepared to serve 3% over the guarantee. If multiple entrées are chosen for a plated meal, the price of the highest priced entrée will apply to all meals. Menu change fees will also apply with changes within 10 days of arrival.

## ROOM ASSIGNMENTS

Function or meeting space is subject to reassignments, based on numbers of guests expected and set up required.

## EVENT SETUP

Please specify the seating format for your function such as theatre, rounds, classroom or conference style. Customized seating diagrams with numbered table numbers are available upon request. Requirements for easels, podiums, corkboards, registration tables, etc. should also be communicated. Set change fees will apply with changes to pre-approved sets within 24 hours of function time.

## BILLING

Full payment and credit card authorizations for events shall be made in advance ten (10) business days prior to the event date, by cashier's check or credit card. The same applies for corporate accounts, unless credit has been established with the approval of our accounting department. If payment is not received as outlined in our billing agreement, then by signing your banquet event orders, you are authorizing the hotel to charge the credit card on file.

## BANNERS & SIGNS

Placement of banners and signs must be coordinated with your hotel contact, to ensure your safety. Banners and signs must be professional quality that can be posted or hung and in keeping with the hotel image. A limited number of easels are available free of charge. Hanging of banner is 5 for 3 ft wide and 10 for larger banners.

## COAT ROOM & DOOR GREETER

Coat room attendants are available upon request. An applicable fee of 25 per hour with a minimum of four hours is required for an attendant.

## AUDIO VISUAL EQUIPMENT

PSAV will address all your needs on sound, lighting, audio visual equipment and high speed internet. Competitive price list is available through your hotel contact. Connection and tapping fees are applicable when outside A/V products or companies are used.

## DECORATION

The hotel offers a choice of several colors of linen as well as votive candles to enhance your table setting. Other options are available at additional cost. Please ask event manager of additional options.

## SECURITY

The Hotel shall not assume responsibility for damage to or loss of any merchandise or articles left in the Hotel prior to or following an event. Arrangements may be made for security of exhibits, merchandise, or articles set up prior to your event through your hotel contact. No open fire is permitted inside the hotel. Any religious ceremonies or rituals, the host must obtain the necessary permit from the fire department and is responsible for any fees associated with the permit. Strict adherence to the regulations of the permit, at the time of the function, is required. If additional security is required, additional costs will apply.

## ELECTRICAL, TELEPHONE & INTERNET REQUIREMENTS

The Hotel does charge for electrical, telephone and internet hook-ups. Should any be required, the Hotel must be notified in advance and the charges will be posted to the patron's master account.

## LABOR CHARGES

Carvers (1 per 50), Bartenders (1 per 75 with max of 4 hours; 25 for each additional hour), Cashiers (1 per 75 with max of 4 hours; 25 for each additional hour). Station Attendants (1 per 50) & Cocktail Servers (1 per 50) are at a fee of 150 each plus tax. For any meal that has less than 25 guests in attendance, a 7 surcharge per person will apply. All labor charges are taxable at a rate of 8.25%. Other fees may apply should your event attendance not meet the minimum number required.

## PROVISION OF FOOD & BEVERAGE

The patron, their guests or invitees will not be permitted to bring food and/or beverages of any kind into the Hotel. Only pre-approved exceptions (i.e. wedding cakes, etc.) will be allowed with written approval from event manager. Any leftover items cannot be removed from event per Hotel liability.

## SERVICE CHARGE:

All food, beverage, audio visual and room rentals/set up fees will have a 26% taxable service charge applied.

## OVERTIME SERVICE

Breakfast services are based on a 1 hour duration. Luncheon functions on a 1.5 hour duration. Dinner only service on a 2 hour duration. Reception/Dinner functions on a 5 hour duration. Cocktail Party/ Reception functions on a 3 hour duration. Functions lasting longer than the above time limits are subject to additional labor charges and service fees. Also, any food functions beginning prior to 7:00 am or extending beyond 1:00 am are subject to additional labor charges and service fees.

## ALCOHOLIC BEVERAGES

If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel's alcoholic beverage license), the hotel will require that beverages be dispensed only by Hotel bartenders and servers. The Hotel's alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and/or (2) refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears intoxicated.

